



### APPETIZERS

<b>Bruschetta</b>	
Baked Garlic Bread with Fresh Tomato Salsa	10.00
<b>Mozzarella</b>	
Breaded and Fried with Marinara Sauce for Dipping	10.00
<b>Stuffed Mushrooms</b>	
Beef and Sausage Stuffing, Baked with Cheese	11.00
<b>Calamari</b>	
Lightly Battered and Fried, Served with Marinara Sauce	15.00
<b>Crab Cake</b>	
Pastry Shell Filled with Crab and Seafood Stuffing. Served with a Rich Lemon Butter Sauce	15.00
<b>Smoke Salmon</b>	
Thin Sliced and Served with Capers, Red Onion, Pimiento and Basil, with Cajun Horseradish Sauce and Crostini	15.00
<b>Baby Lobster</b>	
Fried Lobster Tail with Drawn Butter or Honey Mustard	Market Price

### SIDES

A la Carte or Substitute	6.00
Sauteed Mushrooms	
Sauteed Vegetables	
Sauteed Spinach	
Fettuccine	
French Fries	
Roasted Potatoes	

### SOUP & SALADS

Soup of the Day	Priced Daily
House Salad	11.95

### VEAL AND CHICKEN ENTREES

**Veal Entrees 24.00**

**Chicken Entrees 22.00**

**Parmigiana**

Veal Cutlet or Chicken Breast Baked with Meat Sauce and Mozzarella Cheese

**Marsala**

Veal Scallopine or Chicken Breast Tenders Sauteed with Marsala Wine Sauce with Fresh Mushrooms

**Florentine**

Veal Scallopine or Chicken Breast Tenders Sautéed in Marsala Wine Sauce with Fresh Mushrooms and Spinach

**Romano**

Veal Cutlet or Chicken Breast, Baked with Ham and Mozzarella Cheese with Mushrooms Sautéed with Marsala Sauce

**Francese**

Veal Scallopine or Chicken Breast Tenders Dipped in Egg and Sauteed with White Wine and Lemon Butter Sauce

**Picatta**

Veal Scallopine or Chicken Breast Tenders Sautéed with Onions and Capers in White Wine. Served on Angel Hair

**Grilled Chicken**

With a Beurre Blanc Sauce, Vegetable and Roasted Potatoes

**Eggplant Parmigiana**

Fried Strips of Eggplant Baked with Marinara Sauce, Ricotta and Mozzarella Cheeses 21.00

Prices are subject to change. For current pricing please contact 770-949-1195. Your safety is important to us. We encourage you not to mix drinking with driving. To arrange transportation please consult the front desk.



## PASTA DISHES

<b>Spaghetti</b> With Homemade Meat Sauce or Marinara Sauce	17.95
<b>Lasagna</b> A Perennial Favorite, Baked with Mozzarella Cheese	18.95
<b>Pasta Primavera</b> Fresh Seasonal Vegetables Sautéed in Garlic Butter Sauce and Tossed with Fettuccine. Sprinkled on Top with Parmesan Cheese A Vegan Pasta Primavera is Available Upon Request.	19.95
<b>Tortellini</b> Tricolor Cheese Tortellini, with Creamy White Wine Sauce or Marinara	19.95
With Chicken	21.95
With Shrimp	22.95
<b>Fettuccine Alfredo</b> In Creamy White Sauce	19.95
With Chicken	21.95
With Shrimp	22.95
<b>Scampi</b> Jumbo Shrimp, Sautéed with Garlic Butter. Served on Angel Hair	27.00
<b>Shrimp Fra Diavolo</b> Jumbo Shrimp, Sautéed in a Spicy Tomato Based Sauce. Served on Angel Hair	27.00

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## STEAKS AND SEAFOOD

Choose two sides from the following options: Sautéed Vegetable, Roasted Potatoes, French Fries, Fettuccini Alfredo and Sautéed Mushrooms

<b>Steak Diane (8oz)</b> Grilled Filet Mignon with a Rich, Red Wine Sauce	38.00
<b>Stuffed Filet</b> Filet Mignon Stuffed with Cream Cheese and Herb Stuffing, Portobello Mushroom and Port Wine Sauce	40.00
<b>Ribeye (14oz)</b> Grilled to Perfection	38.00
<b>Fried Shrimp</b> Jumbo Shrimp Fried to Golden Perfection	27.00
<b>Shrimp Oreganata</b> Large Shrimp Topped with Seasoned Breadcrumbs and Baked in a Lemon Butter Sauce	27.00
<b>Salmon</b> Fresh Grilled Salmon with Lemon Butter Sauce	27.00
<b>Lobster Tail</b> Fried or Broiled. Served with Honey Mustard and Drawn Butter	Market Price

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